

Dessert Selections

CCO – signature item

Homemade Brownie 4.00

Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

Chocolate Coconut Custard GF, Vegan CCO 4.50

Chocolate coconut custard, toasted coconut and coconut whipped cream.

Chocolate Decadence CCO 5.50

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate, creamy, smooth and melt in your mouth texture. Served with strawberry or raspberry cooli.

Carrot Cake 4.50

Traditional carrot cake, cream cheese icing.

Brownie Bites 2.50

Dark chocolate brownie, fruit garnish. (2 per serving)

Assorted Mini Pies (2 per serving) CCO 3.50

Our Chef's classic pastry crusts filled with the sweet and savory fillings. Served in an assortment.

Lemon Bars with Seasonal Berries 4.50

Lemony tart bar, powdered sugar and lemon zest with fresh berries.

Triple Berry Cobbler with Fresh Berries 4.50

Traditional old style berry cobbler, raspberry sauce and seasonal berries.

Key Lime Tart 5.50

Classic key lime filling, graham cracker crust.

**Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.*

GF indicates Gluten Free

New York Style Cheesecake 5.50

Traditional New York style cheesecake served with a choice of strawberry cooli, raspberry cooli, or blueberry compote.

-Ask us about our flavored varieties of cheesecake

Gluten Free Brulee Vanilla Bean Cheesecake 6.00

Gluten free brulee vanilla bean cheesecake garnished with fresh berries.

Forest Berry Tart CCO 6.25

Shortbread crust, cream filling, wild berries and signature whipped cream.

Mixed Berry Crisp 4.75

Mixed berries served in an individual cup. Served warm.

Dessert Table 10.00

Chef's assortment of desserts that include pies, mini desserts, variety of cheesecakes, cookies, flavored mousses.

The Catering Co.'s Exclusive Miniature Dessert Assortment 6.00

Our chef's ever evolving variety of custom designed miniature desserts sure to appeal to your guest's sweet tooth.

Berry Explosion (5/1 – 10/30) GF 6.00

Fresh berries, white balsamic reduction and fresh mint.

Citrus Explosion (11/1 – 4/30) GF 6.00

Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint.

Dessert Bars (2 per serving) 3.50

An assortment of Oreo dream bars, caramel apple grannies, lemonberry jazz bars and marble cheese truffle bars.

Gourmet Cookie Selection CCO 1.50

A variety including some of the following: chocolate chip, sugar, peanut butter, double chocolate, raspberry filled, chocolate truffle filled, and peanut butter filled.

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Summer Shortcake Bar CCO 10.00

Fresh macerated strawberries, blueberry compote, maple bourbon cherry compote, or mixed macerated fresh berries, berry cooli and a choice of Chantilly whipped cream or Mascarpone whipped cream.

Ask about our seasonal specialties, sweet samplers, and trendy additions we can make available for your event.

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